

Commercial Recipe:

Gluten Free Vanilla Cream Cake Base Instructions:



Ingredients:	Small batch (5 lb):	Large batch (25 lb):	Please Scan QR code for more information.
Mix	5 lb	25 lb	
Water (Stage 1)	8 oz	2 lb 8 oz	
Vegetable Oil	1 lb 3 oz	5 lb 15 oz	
Liquid Whole Eggs	1 lb 10 oz	8 lb	
Water (Stage 2)	8 oz	2 lb 8 oz	

1. Add stage 1 water, eggs, and oil to bowl, then add mix.
 2. Using paddle attachment, mix 2-3 minutes on low speed until fully incorporated.
 3. Scrape bowl, then mix on medium for 2-3 minutes.
 4. Add stage 2 water slowly while mixing 1-2 minutes on low speed.
 5. Scrape bowl, then mix on medium for 2-4 minutes.
- Batter Temperature: 68-70°F.
Bake Temperature - Conventional Oven: 360-375°F.
Bake Temperature - Convection Oven: 325-335°F.
Bake Temperature - Rack Oven: 330-340°F.
Bake Time: 28-30 minutes